

# Standardized Recipe Form

Recipe Name Sloppy Joe on a Roll Category Entree Recipe # \_\_\_\_\_

(i.e., entrée, breads)

Process: 2 (1= No cook; 2= Cook and same day serve; 3= Cook, cool, reheat, serve; 4= SOP controlled)

<b>Ingredients</b> * Indicates a commodity item (Local) Indicates a local item	Servings		<b>Directions:</b> Include <i>step -by -step instructions</i> , the <i>critical control points (CCP)</i> (specific points at which a hazard can be reduced, eliminated or prevented) and <i>critical limit</i> (time and/or temperature that must be achieved to control a hazard).
	50	100	
Ground beef* (or Local) Onions, raw, chopped Tomato paste* Catsup Water Vinegar, distilled Mustard, powder/dry Pepper Sugar, brown  Lentils, cooked, no salt (Local) Mild green chili peppers, canned, drained Garlic, raw Whole Wheat bun (Local)	8 ½ lbs (raw) 10 oz ¼ #10 can ¼ #10 can 2 cups 1 1/8 cups 2 Tbsp 1 tsp 2 ¾ oz  3 cups 1 lb + 11 oz 2 Tbsp 5 lbs + 10 oz	17 lbs (raw) 1 lb + 4 oz ½ #10 can ½ #10 can 1 qt 2 ¼ cups ¼ cup 2 tsp 5 ½ oz  1 qt + 2 cups 3 lb + 6 oz ¼ cup 11 lb + 4 oz	1. Brown ground beef. Drain. Continue immediately. 2. Cook lentils in enough water to cover them. Simmer for about 30-40 minutes. Drain excess water. Puree lentils in a food processor. 3. Add onions and minced garlic. Cook for 5 minutes. Stir in pureed lentils. Add tomato paste, catsup, water, vinegar, dry mustard, pepper, green chilies and brown sugar. Mix well and simmer for 25-30 minutes. Heat to 155° F or higher. Pour ground beef mixture into steam-table pan (12" x 20" x 2 ½"). For 50 servings, use 1 pan. Hold at 135° F or higher. 4. Portion with # 12 scoop (1/3 cup) onto bottom half of each roll. Cover top half of roll.

Serving Size 1 sandwich Pan Size 12" x 20" x 2 ½"

Yield \_\_\_\_\_ Number of Pans \_\_\_\_\_

**Meal Pattern (Based on Serving Size):** 1 sandwich

2 oz Meat/Meat Alternative

¼ cup Fruit/Vegetable

2 servings Grains/Breads

## Oven Temperature & Baking Time:

Temperature \_\_\_\_\_ Minutes \_\_\_\_\_

Conventional \_\_\_\_\_

Convection \_\_\_\_\_

If available, **Nutrition Analysis:** **Serving Size:** \_\_\_\_\_

400 Calories 5 Saturated Fat (g) 17.4 Vitamin C (mg)

27 Protein (g) 567 Sodium (mg) 594 Vitamin A (IU)

15 Total Fat (g) 3 Fiber (g) 100 Calcium (mg)

28.3 % Calories from Total Fat 5 Iron (mg)

This recipe is from Robin Vogler, Lakeside and Somers Schools, Somers, Montana.